

EVENT MENUS



Effective June 1, 2021

Bally's
EVANSVILLE

BALLY'S ELEGANT CONTINENTAL BREAKFAST

ORANGE, APPLE, CRANBERRY JUICES

SEASONAL FRESH SLICED FRUIT & BERRIES

FRESH BAKED SCONES, ARTISAN PASTRIES & MUFFINS

COFFEE, DECAFFEINATED COFFEE & ASSORTED HERBAL TEAS

\$16.95

ADDITIONS PER PERSON

SCRAMBLED EGGS • \$5.50

SPINACH, BACON & POTATO BREAKFAST CASSEROLE
WITH MORNAY SAUCE • \$6.50

BACON & SAUSAGE • \$5.50

HASH BROWNS • \$3.50

OATMEAL • \$4.50

BROWN SUGAR, CINNAMON, DRIED FRUITS & NUTS

GRANOLA & YOGURT • \$4.50

A LA CARTE BREAKFAST

CROISSANT SANDWICH WITH HAM, EGG & CHEESE • \$9.50

SAUSAGE BISCUIT • \$7.50

DONUT BANK® FRESH ASSORTED DONUTS • \$40.00 per Dozen

EGG & OMELET STATION • \$11.50 per Person

BREAKFAST BURRITO WITH BACON, EGG, CHEESE • \$10.50



BEVERAGES

COFFEE OR DECAFFEINATED COFFEE • \$45.00 per Gallon

ASSORTED HERBAL TEAS • \$4.00 per Bag

COCA-COLA, DIET COKE & SPRITE • \$4.00 per Can

BOTTLED WATER • \$2.50 per Bottle

TROPICANA ASSORTED JUICES • \$4.25 per Bottle

SWEET & UNSWEET ICED TEA • \$20.00 per Gallon

LEMONADE • \$20.00 per Gallon

HOT CHOCOLATE • \$4.00 per Cup



A LA CARTE

ASSORTED FRESH BAKED COOKIES & FUDGE BROWNIES • \$40.00 per Dozen

WARM STICK PRETZELS WITH CHEESE SAUCE • \$6.00 per Person

TORTILLA CHIPS • \$22.00 per Pound

SALSA • \$9.50 per Quart

WHITE QUESO SAUCE • \$24.95 per Quart

ASSORTED POTATO CHIPS • \$5.00 per Bag

ASSORTED CANDY BARS • \$4.00 Each

ASSORTED GOURMET ICE CREAM BARS • \$6.00 Each

ASSORTED GRANOLA BARS • \$6.00 Each

FRESH POPPED POPCORN • \$5.00 per Bag

TRAIL MIX • \$5.00 per Bag

M&M'S PLAIN OR PEANUT • \$4.00 per Bag

MIXED NUTS • \$5.00 per Person

CHEX MIX • \$22.00 per Pound

GOLDFISH • \$20.00 per Pound

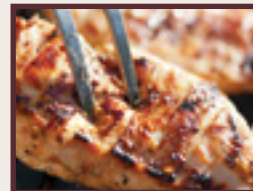
MINI PRETZELS • \$20.00 per Pound



PLATED LUNCHES

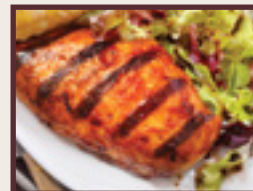
CARIBBEAN ROASTED CHICKEN

PINA COLADA MARINATED GRILLED CHICKEN BREAST
SERVED ON A TOASTED FOCACCIA ROLL
GRILLED PINEAPPLE, MIXED BABY GREENS & CARIBBEAN AIOLI
FRESH FRUIT SALAD
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$19.95



THE EVANSVILLE

GRILLED BBQ GLAZED CHICKEN BREAST
SERVED ON A TOASTED BRIOCHE ROLL WITH FRESH BOSTON BIBB LETTUCE,
TOMATOES AND RED ONION TOPPED WITH RANCH AIOLI
CHEDDAR CHEESE
CHIPS
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$19.95



THE OLD STAND BY

CHAR-GRILLED BURGER
TOPPED WITH CHEDDAR, LETTUCE, TOMATO, PICKLE & ONION,
KETCHUP, MUSTARD & MAYONNAISE
CHIPS
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$19.95



TURKEY CLUB

TURKEY, HOUSE CURED BACON, SWISS CHEESE, LETTUCE,
TOMATO & MAYONNAISE SERVED ON A SPINACH TORTILLA

ASSORTED CHIPS

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$19.95



PULLED PORK SANDWICH

PULLED PORK SERVED WITH PICKLE & ONION ON A BRIOCHE BUN

COLE SLAW

BAKED BEANS

ASSORTED COOKIES

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$20.95



FROM THE GARDEN

GRILLED CHICKEN CAESAR SALAD

GRILLED CHICKEN STRIPS

ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

FRESH BAKED BREAD STICKS

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$18.95



FRIED CHICKEN SALAD

FRIED CHICKEN TENDERS

TOSSED MIXED GREEN SALAD

CHOICE OF RANCH, FRENCH, VINAIGRETTE DRESSINGS
SHREDDED CHEESES, TOMATOES, CARROTS, CUCUMBERS & CROUTONS

WARM ROLLS & BUTTER

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$18.95



PLATED LUNCHES

ROASTED CHICKEN

MIXED GREEN SALAD

ROASTED CHICKEN BREAST WITH BOURSIN CREAM SAUCE

RED ROASTED POTATOES

HERB ROASTED VEGETABLES

WARM ROLLS & BUTTER

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$23.95



ROASTED PORK LOIN

MIXED GREEN SALAD

HERB CRUSTED PORK LOIN WITH BOURBON SAUCE

TWICE BAKED MASHED POTATOES

HERB ROASTED VEGETABLES

WARM ROLLS & BUTTER

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$23.95



ROASTED SALMON

MIXED GREEN SALAD

ROASTED SALMON WITH LEMON HERB CREAM SAUCE

HERB ROASTED VEGETABLES

HERB ROASTED POTATOES

FRESH BAKED BREADS

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$28.95



BUFFET LUNCHES
MINIMUM OF 25 GUESTS

CLASSIC CLUB

CHEF'S GARDEN SALAD WITH CROUTONS, TOMATOES, SHREDDED CHEESE, BACON
SLICED ROAST BEEF, TURKEY BREAST & HONEY HAM
AMERICAN, SWISS, CHEDDAR, PEPPER JACK CHEESE
WHITE, WHEAT, KAISER, HOAGIE BUN
LETTUCE, TOMATO, SLICED PICKLES, MAYONNAISE, MUSTARD
ASSORTED CHIPS
ASSORTED FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$26.95



HOMESTYLE BUFFET

TOSSED GREEN SALAD
HAND BREADED FRIED CHICKEN
PEPPER CRUSTED PORK LOIN WITH BOURBON SAUCE
HOMESTYLE GREEN BEANS
MASHED POTATOES & GRAVY
WARM ROLLS & BUTTER
ASSORTED FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$26.95



WRAP IT UP

SPINACH & ARTICHOKE DIP & GRILLED FLATBREAD
MIXED GREEN SALAD WITH DRESSINGS
ASSORTED WRAPS: VEGGIE, HAM & SWISS, TURKEY CLUB
ASSORTED CHIPS
FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$23.95



VERA CRUZ

SOUTHWEST SALAD WITH CHIPOTLE RANCH
TORTILLA CHIPS & SALSA
NACHO CHEESE
FLOUR TORTILLA
GUACAMOLE, SLICED JALAPEÑO
SPANISH RICE
SHREDDED LETTUCE
SOUR CREAM
SEASONED BEEF & ZESTY CHICKEN
REFRIED BEANS
CHURROS
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$26.95



PALERMO BUFFET

CAESAR SALAD

ROTONI PASTA WITH MARINARA SAUCE WITH MEAT

HERB ROASTED CHICKEN MILANO

ROASTED ITALIAN BLEND VEGETABLES

GARLIC PARMESAN BREAD

TIRAMISU

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$24.95



OUR BACKYARD BUFFET

COLE SLAW

SMOKED HOUSE POTATO SALAD

BAKED BEANS

CORN ON THE COB

BBQ CHICKEN

PULLED PORK WITH BUN

ASSORTED CONDIMENTS

SEASONAL FRUIT COBBLER

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$26.95



COLD APPETIZERS
50 PIECES PER ORDER

COCKTAIL SHRIMP • \$225.00

BLACKENED SHRIMP ON GRIT CAKE WITH AMISH PEPPER JELLY • \$165.00

BRUSCHETTA: TOMATO, ONION, FETA, BASIL PESTO ON CROSTINI BREAD • \$150.00

DELI PINWHEELS • \$145.00

MINI DESSERTS • \$155.00



SERVES 50 GUESTS

GARDEN FRESH VEGETABLES

SEASONAL VEGETABLES WITH RANCH DIP

\$275.00



ANTIPASTO PLATTER

MARINATED VEGETABLES, ARTICHOKE & ASPARAGUS,
SLICED PEPPERONI, PROSCIUTTO, SALAMI & OLIVES WITH ARTISAN BREADS

\$295.00



CHEESE DISPLAY

ASSORTMENT OF DOMESTIC OR INTERNATIONAL CHEESES, FRESH FRUIT

GOURMET CRACKERS & BREADS

\$275.00 DOMESTIC

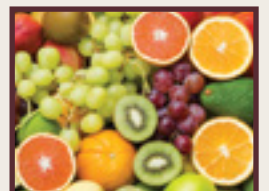
\$325.00 INTERNATIONAL



FRESH SLICED FRUIT DISPLAY

SEASONAL FRUIT AND BERRIES

\$270.00



HOT APPETIZERS

50 PIECES PER ORDER

ASSORTED MINI-SLIDERS (HAMBURGER, PULLED PORK & CUBAN) • \$195.00

TEMPURA BATTERED CRISPY SHRIMP • \$195.00

HANDMADE SPRING ROLLS WITH SWEET CHILI SAUCE • \$155.00

BOURBON BARREL AGED CHICKEN SATE • \$170.00

HAND BATTERED CHICKEN TENDERS • \$145.00

CHICKEN WINGS WITH THE CHOICE OF HOUSE BBQ OR BUFFALO SAUCE,
SERVED WITH BLEU CHEESE, RANCH AND CELERY STICKS • \$175.00

BREADED MOZZARELLA WITH MARINARA SAUCE • \$145.00

BBQ MEATBALLS • \$145.00

FRIED RAVIOLI WITH MARINARA SAUCE • \$135.00

MINI CORN DOGS WITH DIPPING SAUCE • \$125.00

FRIED MUSHROOMS WITH HORSERADISH SAUCE • \$165.00



SPINACH & ARTICHOKE DIP

SERVED WITH PITA

\$275.00

BRUSSELS SPROUTS

BALSAMIC, ONIONS & BACON

\$275.00

PLATED DINNERS

BOURSIN HERB CHICKEN

ROASTED CHICKEN BREAST WITH BOURSIN CREAM SAUCE
SEASONAL SALAD
HERB ROASTED POTATOES
SEASONAL VEGETABLE MEDLEY
FRESH BAKED ROLLS
CHEESECAKE WITH STRAWBERRY MINT COMPOTE
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$32.95



MAPLE & MUSTARD SMOKED PORK LOIN

SMOKED PORK LOIN RUBBED WITH MAPLE SYRUP AND MUSTARD
CHEF'S SEASONAL SALAD
HERB ROASTED POTATOES
FRESH WHOLE GREEN BEANS
FRESH BAKED ROLLS
CHOCOLATE SPOON LOVING CAKE
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$31.95



FILET OF BEEF

GRILLED FILET OF BEEF
CHEF'S SEASONAL SALAD
ROASTED SHALLOT DEMI
GARLIC MASHED POTATOES
BRUSSELS SPROUTS
FRESH BAKED ROLLS
CHEESECAKE WITH SEASONAL FRUIT TOPPING
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$55.00



PAN SEARED SALMON WITH LEMON HERB SAUCE

CHEF'S SEASONAL GREENS

WILD RICE PILAF

WHOLE FRESH GREEN BEANS

FRESH BAKED ROLLS

CHEESECAKE WITH STRAWBERRY MINT COMPOTE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$36.95



DINNER BUFFETS

MINIMUM OF 40 GUESTS

SOUTHERN BBQ

COLE SLAW

POTATO SALAD

BBQ PULLED PORK

BBQ CHICKEN

SMOKED BEEF BRISKET

CORN ON THE COB

BAKED BEANS

CORNBREAD & BUTTER

SEASONAL FRUIT COBBLER

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$39.95

ITALIAN BUFFET

CAESAR SALAD

CAVATAPPI PASTA

ALFREDO SAUCE & MARINARA MEAT SAUCE

ITALIAN HERB CHICKEN

SAUSAGE, PEPPER & ONIONS

GARLIC PARMESAN BREAD

TIRAMISU & CHEESECAKE

COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE

\$36.95



COUNTRY DELIGHT BUFFET

TOSSED GREEN SALAD
ROASTED SLICED BEEF WITH LYONNAISE SAUCE
BOURBON CHICKEN
BROWN SUGAR SMOKED PORK LOIN
LOADED MASHED POTATOES
COUNTRY STYLE GREEN BEANS
FRESH BAKED ROLLS & CORNBREAD
HOMEMADE FRUIT COBBLER
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$39.95



SMOKED PRIME RIB BUFFET

CHEF'S SEASONAL SALAD
CARVED HOUSE SMOKED PRIME RIB
WITH AU JUS, CREAMY HORSERADISH & HORSERADISH
ROASTED SUPREME CHICKEN BREAST WITH BOURSIN CREAM SAUCE
HERB ROASTED POTATOES
ROASTED VEGETABLE MEDLEY
FRESH BAKED ROLLS
CHEF'S ASSORTED DESSERTS
COFFEE, DECAFFEINATED COFFEE,
SWEET & UNSWEET ICED TEA & LEMONADE
\$52.95

